

# MONTIRIUS "GARRIGUES" A.O.P. VACQUEYRAS RED

We called this wine 'Garrigues' because it reveals aromas of the plains or 'Garrigues': Thyme, Rosemary, Savoury, Wild lavender

**Vine Varieties :** 70% Grenache - 30% Syrah

**Age of Vines :** 70 years old on average

**Parcels :** 13 ha

**Soil type :** 'Garrigues' or plains soil and sub soil, on blue marl clay

**Climate :** Mediterranean

**Pruning :** Goblet or Royat cordon pruning with a maximum of 6 spurs and 2 buds

**Harvest :** Manual

**Winemaking :** Traditional, total de-stemming, light crushing, **natural indigenous grape yeasts**

**Ageing :** In cement vats without interior lining, for 2 winters minimum, then in bottles. **100% oak free**

**Bottling :** The entire production is bottled **during fruiting or flowering days, a waning moon**, (by the Maria Thun calendar) by **Justine & Eric**. No sulphites added

**Corks :** Naturel premium quality cork. FSC certified CRU

**Authorised yield :** 35 hl/ha

**Domain yield :** 30 hl/ha on average

**Production :** 50 000 bottles

**Laying down :** Between 5 and 8 years

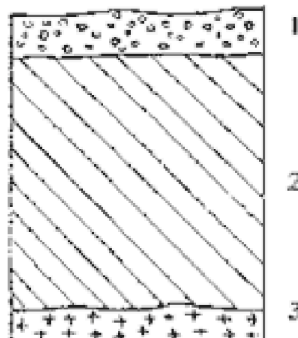
**Winetasting :** A deep red wine. On the nose an explosion of red fruits. In the mouth, a lovely tannic structure, aromas of the 'Garrigues' or plains, and underwood

**Geological cross-section :**

**1 ) Mindel** plains clayey imestone soil.

**2 ) Pliocene** pockets of blue limestone.

**3 ) Helvetian** plinth of sand and sandstone.



**Note:** the roots exploit the first two geological layers because the blue clay marl (thickness 10-15 meters) are very difficult to cross for the roots



Organic certified since 1999  
Bio-Dynamic certified since 1999

This wine may have a natural deposit  
Dry wine



Zero entry of animal  
origin in the vinification  
of our wine

